

## BALT-FIN-CIDER

<b>Project:</b>	<b>Exports of the Baltic and Finnish Craft Ciders to Australia</b>
<b>Project ID and acronym:</b>	CB0700297– BALT-FIN-CIDER

### TRAINING

10 June 2026, Turkalne Manor, Tīnūži Parish, Ikšķile Municipality, LV-5012, Latvia

### AGENDA

10.06.2026.	
8:00	Breakfast at Turkalne Manor (for those staying overnight)
9:30-11:30	<p>Sensory analysis training – will help to learn how to identify and understand defects that may occur during cider fermentation and after fermentation. It will also include a brief introduction to the causes of these defects and, where possible, methods for preventing them.</p> <p>Krišjānis Putniņš, Mūrbūdu Cidery</p> <p>Analyses for:</p> <ul style="list-style-type: none"> <li>• vinegar (with tasting)</li> <li>• hydrogen sulphide (rotten egg smell) (with tasting)</li> <li>• trans-2-nonenal (oxidation) (with tasting)</li> <li>• ethyl phenol (Brett infection) (with tasting)</li> <li>• ethyl acetate (nail polish remover, solvent – acetone) - theory</li> <li>• dimethyl sulphide (vegetables, corn, cabbage – DMS) - theory</li> <li>• acetaldehyde (bruised apple) - theory</li> </ul>
11:30-12:20	Lunch at Turkalne Manor
12:20-13:00	Departure to Mr. Plūme Cidery
13:00-14:30	Excursion at Mr. Plūme Cidery

More info about the meeting:

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